

# Welcome to Nutrition Talk! Week 3

#### Ice Breaker

What sayings, actions, or idiosyncrasies have you adopted because of other people?



#### Debrief











### Friendly Reminders

- Healthy Aggie baseball tee
- We just ordered nametags
- Smile
- 15 minute break
- Timesheets
  - Thursday 11:59 PM



#### Healthy Aggies Blowout

- Tomorrow in the quad 12/19 @ 12:00 PM
- Nutrition Talk
- Food & Cooking
- Nutrition Marketing









#### Next Week: Food Safety

- 1. Name the #1 way to prevent foodborne illness.
- 2. Identify the range of the "temperature danger zone" in foodservice
- 3. What are some sources you can get E. Coli from?
- 4. List the 8 Major food allergens.
- 5. What is pasteurization?
- 6. You should cook chicken to reach a minimum temperature of...

#### Next Week: Food Safety

- 1. Wash your hands
- 2. 40-140°F
- 3. Ground beef, unpasteurized milk, fresh produce
- 4. Milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy
- 5. Using high heat to kill microbes in food
- 6. 165°F

## No Tabling Week 6

